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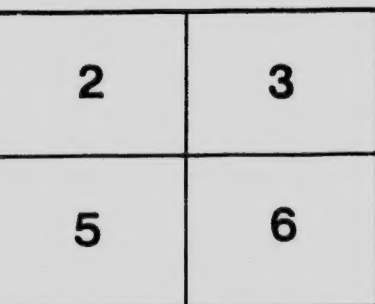
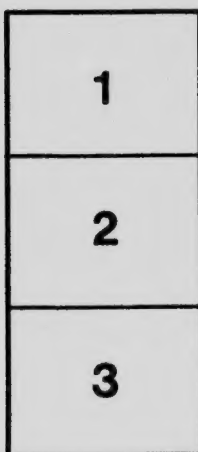
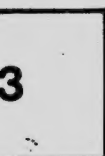
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PROVINCE OF BRITISH COLUMBIA.

DEPARTMENT OF AGRICULTURE
(HORTICULTURAL BRANCH).

Egg-plant and Pepper Growing in the B.C. Dry Belt.

THESE two crops require practically the same treatment, about the only difference being that the egg-plants are not quite as hardy; hence the plants require more careful handling, and when setting in the field they require rather more room than the peppers.

The seeds for these crops should be started in greenhouse or hotbed early in March, and should be given the warmest part of the house for starting the seeds, as well as afterwards for the growing of the plants. A night temperature of 55 to 60 degrees, with an addition of 15 degrees during daylight, is not too much for good growth, provided a little ventilation is given every day when weather will permit.

When the plants have developed their first pair of rough or true leaves they should be transplanted to stand $1\frac{1}{2}$ to 2 inches apart, and care should be taken that the plants do not suffer for want of water at any time, as they require rather more than most vegetable-plants do.

Two transplantings are usually sufficient, but the grower should watch that the plants do not become crowded too much, or they will grow tall and slender, a condition always to be avoided with vegetable-plants.

A very satisfactory method for handling the plants of these, as well as all other vegetable-plants which are grown under glass for removing to the field for producing their crop, is to use shallow boxes, or "flats" as they are called by gardeners. They should be uniform in size, so no space will be lost in placing them together on the benches. A satisfactory size is 12 x 22 x 4 inches deep inside measure; the

ends should be of $\frac{3}{4}$ -inch lumber; sides and bottom $\frac{1}{2}$ inch thick. By growing the plants in these, and before taking to the field, give them a good wetting and cut the soil in squares. The plants can be set in the field and receive but little check if they have been properly hardened off, as is always necessary when removing plants of any sort from greenhouse or cool-frame to the open field.

A good distance for planting peppers is to set the rows 3 feet 4 inches, putting the plants 20 inches apart in row. Egg-plants should have about 6 inches more space each way. Both require a rich soil and high culture.

There is a good demand for sweet peppers in many markets; but the egg-plant is little known except by comparatively few people. Those who know how to cook it are very fond of it. Realizing this, an attempt was made during the seasons of 1916 and 1917 to increase



One type of protector for tender plants when moved to field from greenhouse.

the consumption of this vegetable by having a quantity of circulars printed describing how to use it, and enclosing a few of these with each box that was shipped to market from the Station Farm. Some 8,000 circulars were distributed in this way. There is no doubt but its consumption has been greatly increased by the retail dealers passing these out to their customers.

Of the varieties of egg-plant that have been grown here, Black Beauty is much the best. Apple-boxes are satisfactory as containers for these and large peppers, while the peach-box is quite suitable for small peppers.

Quite a number of varieties of peppers have been tested. Of these, Pimiento, Giant Neapolitan, and Ruby King were most satisfactory.

Any grower of sweet peppers should be careful that there are no hot or Chili peppers planted near them, as these mix with the sweet

ones and would render them useless for the purpose for which they are largely used.

How to treat and cook Egg-plant.

Pare and slice $\frac{1}{4}$ inch thick, and soak in moderately strong brine for two hours, drain dry. Make a batter of 1 egg, $\frac{1}{3}$ cup water, 2 tablespoons flour, 1 teaspoon salt; beat all thoroughly. Dip egg-plant in batter, then in bread-crumbs or corn-meal, and fry until well done; then put in oven for 10 or 15 minutes. Wilting does not seriously affect egg-plant if soaked in brine before cooking.

EGG-PLANT PIE.

Ingredients.—One small egg-plant, 1 onion, 1 stick of celery, 1 oz. butter, 1 oz. sago, seasoning, short crust paste to cover, milk or water.



Another type of protector for tender plants when moved to field.

Method.—Slice the egg-plant into slices $\frac{1}{4}$ inch thick; soak in salted water for 15 minutes or longer; cut celery into small pieces $\frac{1}{2}$ inch long; fry the onion in butter; fill pie-dish with these; sprinkle in the sago and season to taste. Fill up with milk, put on cover of paste, and bake in good oven for 1 hour or more, according to size. If desired, tomato may also be added.

MOCK DEVILLED CRAB.

Ingredients.—One small egg-plant, bread-crumbs, 1 teaspoon mixed mustard, 1 teaspoon Worcester sauce, 1 tablespoon melted butter, cayenne, salt to taste, cream or milk.

Method.—Peel the egg-plant and cut into small cubes and place in salted water; bring to a boil for 5 minutes; drain; then mix to it an equal quantity of bread-crumbs, the mustard, sauce, melted butter,

and a very liberal seasoning of cayenne and salt. Mix well; if necessary, moisten with a little milk or cream. Then turn the mixture into individual scallops or well-greased pie-dish. Cover lightly with bread-crumbs and brown in moderately hot oven. Time, $\frac{1}{2}$ hour.

EGG-PLANT FRITTERS, CURRIED.

Ingredients.—Egg-plant, béchamel sauce, curry-powder, frying batter, salt.

Method.—Peel an egg-plant desired size; cut into strips 1 inch wide and 1 inch thick; cook it until tender in stock or salted water; drain the pieces on a sieve. When cold, toss into the thick béchamel sauce which has been previously mixed with curry-powder to suit the palate (the pieces must be thoroughly coated with sauce). Dip each piece into batter; drop into boiling fat, fry a deep golden-brown, and drain on a cloth or paper. Sprinkle with fine salt mixed with a little curry-powder or paprika (just enough to flavour). Dish up while hot. Time, about $1\frac{1}{2}$ hours.

EGG-PLANT AND MACARONI STEW.

Ingredients.—One egg-plant (medium size), milk, water, salt, bay-leaf, 2 oz. macaroni, 6 tablespoons béchamel sauce or white sauce, white pepper, a grate of nutmeg.

Method.—Peel the egg-plant; cut into slices 1 inch thick; soak in salted water for at least 1 hour; remove from water and boil till tender in milk and water seasoned with salt and a bay-leaf; drain and cut the slice into 2-inch strips in length and 1 inch wide. This may be done before stewing. Cook the macaroni likewise in salted water. When done, drain on to a sieve and cut into pieces same length as the egg-plant. (Ready cut macaroni is best for this purpose.) Heat up the sauce, put in the egg-plant and the macaroni, season with white pepper and nutmeg, and let the whole simmer gently for 15 minutes. Great care must be taken not to break the egg-plant or macaroni. Dish up. Time of cooking, $\frac{3}{4}$ hour. Sufficient for five persons.

Victoria, B.C., issued March, 1918.

This circular has been prepared by J. L. Hilborn, Kill Kare Fruit Farm, West Summerland, B.C., at the request of the Horticultural Branch.

Copies of this circular may be obtained free of charge on application to the Horticultural Branch, Department of Agriculture Victoria, B.C., or from local branch offices of the Department.

VICTORIA, B.C.:

Printed by WILLIAM H. CULLIN, Printer to the King's Most Excellent Majesty.
1918.



